

Just a reminder that you're receiving this email because you have expressed an interest in Michigan State University Online Master of Science in Food Safety. Don't forget to add trommat2@msu.edu to your address book so we'll be sure to land in your inbox!

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April 2017

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Let's Connect!



Last Call!



Registration Ends on May 5th!

Creating a Food Safety Culture Executive Education will be held at the James B. Henry Center for Executive Development at Michigan State University on **May 24-26**.

This 2 ½ day interactive workshop will be led by [Frank Yiannas](#), Vice President of Food Safety and Health at Walmart, and is based on Mr. Yiannas' two books, "*Food Safety Culture*, *Creating a*

Greetings!

Spring is underway, and with warmer weather come conferences and trade shows! If you're attending the **Food Safety Summit** in May, stop by **Booth 212** and say hello to Heather and Bonnye!

Your MSU Online MS in Food Safety Team

Is This the Right Time for You?

Apply Now for Fall 2017

The **Online MS in Food Safety program** is taking graduate applications for entry Fall Semester 2017. Applications and supplemental materials can be submitted **through June 1st**.



Fall classes will run from August 30th through December 8th.

With only ten courses in the program, you can take one course per semester while working full time, and complete your degree in December of 2020!

All new students begin with the award winning orientation course, [VM 810: Introduction to Food Safety Management](#). Other core courses include:

- Evolution and Ecology of Foodborne Pathogens
- Food Safety Toxicology
- Foodborne Disease Epidemiology
- International or U.S. Food Law

Students focus their degree by choosing 9 elective credits from a large selection of transdisciplinary topics, and will complete a 6-credit applied project relevant to their career.

Visit our website at foodsafety.msu.edu, where you'll find the [full curriculum](#), course descriptions, and [application requirements and procedures](#).

Contact admissions coordinator, Peggy Trommater, with questions at trommat2@msu.edu.

Begin your journey! [Apply today!](#)

Short Courses = Current Topics

Behavior-based Food Safety Management System," and "Food Safety = Behavior, 30 Proven Techniques to Enhance Employee Compliance."

The program also includes guest lectures by [William "Bill" Marler](#), Managing Partner, Marler Clark LLP PS; [Keith Bezant Niblett](#), DBA, (Topic: Leadership in Times of Change) and The Robert Leader Endowed Lecture with Guest Lecturer [Mike Taylor](#), Senior Fellow at the Meridian Institute in Washington, D.C., and former Deputy Commissioner for Foods and Veterinary Medicine at the Food and Drug Administration (FDA).

For complete details and registration information, [click here](#).



Upcoming Events

- April 28 SS17 Classes End
- May 5 Commencement
- May 9-II FSS-Rosemont
- May 15 US17 Classes Begin
- May 24-26 CFSC, Exec Ed
- May 25 Alumni Connect
- June 1 FS17 Application Deadline
- June 25-28 IFT-Las Vegas
- July 9-12 IAFF-Tampa
- July 10-13 NEHA-Grand Rapids

One-Credit Elective - Offered 3 Times Per Year

Beginning this spring, the Online MS in Food Safety program began offering its **1-credit short courses** as a new elective option in each of MSU's three academic semesters. This unique new design offers students **a wide variety of current food safety topics**, allowing them to expand their elective options into diverse areas of interest.

Each "topic" will earn 1-credit, and has been condensed into a **5-week, self-paced format** with minimal instructor or peer interaction. The course runs for a full semester, but is divided into 3 five-week sections. With all topics available in each of the 3 sections, students can mix and match the topics of their choice, thus maximizing flexibility by taking a variable number of credits within the semester.

The beauty of this design is that it allows students to address topics directly related to their current positions. A student could fit 3 or more topics into one semester, allowing them to quickly prepare themselves for handling their most pressing food safety concerns. One topic, **Principles of Preventive Controls**, includes the opportunity for students to earn an official **FSPCA certification** in **the only fully online, asynchronous format** available to date.

[Click here](#) for the full story and [a complete list of topics](#).

Food Safety Student on Parade!



Shane Bass with wife Emily, son Brandon, daughter Jordan, and infant son Davis. *"They have been my support group throughout this program and I wouldn't be here today without them."*

Teaching Food Fraud to High School Students!

MS in Food Safety Student, **Shane Bass**, has broken new ground in the final semester of his Master's degree. The MS in Food Safety is a Plan B Master's Program which requires its students to complete an applied project. The course syllabus describes this project as providing "an in-depth experience where science will be integrated and applied to the resolution of a relevant food safety concern."

For Shane's applied project, he chose the subject of **Food Fraud**, which he states is *"one of the most important emerging issues in the food industry today."* Shane developed a PowerPoint presentation, entitled [Food Fraud, An Introductory Curriculum](#),

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and presented it to high school students at North Johnston High School in Kenly, North Carolina. Shane's program included before and after assessments, along with after-program surveys to critique the presentation concepts, style, and importance. The lecture was given 7 times during the week of March 20th.

"Last week was easily one of the most rewarding experiences of my career in the food industry," Shane commented when asked how the experience went...

[Click here](#) for the full story...

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